

## Chef Kat Weathers

### **Strawberries and Cream Cake**

Makes: 1 (9-inch) three layer cake

#### *Cake:*

12 ounces (3 sticks) unsalted butter, room temperature  
1 1/2 cup granulated sugar  
2 teaspoon vanilla paste  
6 large eggs  
1 1/2 cup self-rising flour, White Lily preferred  
1 1/2 teaspoon baking powder  
1/4 teaspoon fine sea salt  
1/2 cup whole milk

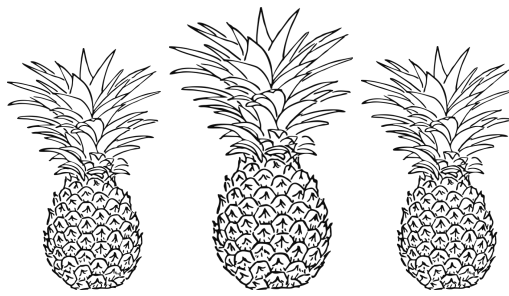
#### *Filling:*

3/4 cup seedless strawberry jam  
4 cups fresh strawberries, hulled and thinly sliced  
1 1/2 cup heavy whipping cream  
2 tablespoon confectioner's sugar  
1 teaspoon vanilla bean paste  
Confectioners' sugar for dusting cake

Preheat the oven to 350 degrees. Lightly butter the bottoms and sides of 3 (9-inch) round cake pans. Dust pans with flour and shake out the excess.

*To prepare the cake:* Place all the ingredients except the milk in the food processor and process into a thick batter. Add milk and pulse until the batter is smooth. Divide the batter between the prepared pans and bake for 20 minutes, or until the cakes are springy to the touch and a cake tester comes out clean. Allow cakes to cool for 10 minutes before turning out on a wire rack to cool completely.

*To assemble cake:* Place jam in a medium skillet and warm over medium heat to loosen the consistency. Remove from heat and fold in strawberries. To the bowl of a stand mixer fitted with a whisk attachment, add cream, vanilla paste and sugar; whisk on medium speed until cream holds firm peaks.



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Transfer one of the cooled cakes to a cake plate. Spread half the strawberries over the top of the cake. Top the berries with the whipped cream, using an offset spatula, starting from the center of the cake and smoothing it out toward the edges. Place the second layer on top and repeat the process. Using a fine-mesh sieve, dust the top of the cake generously with confectioners' sugar and serve.